Vegan coffee cream muffins

Consejo del chef

Remove the cases as well, and garnish with the coffee cream and chocolate nibs on top.

Raciones para 1

250 ml Plant-based drink

2 Teaspoons of apple cider vinegar

3 Tablespoons of fresh coffee

240 gr Wheat flour

2 Tablespoons of yeast

1/2 Teaspoon of baking soda

1/2 Teaspoon of salt

165 gr Coconut sugar

100 ml Coconut oil

1 Tablespoon of vanilla extract

100 gr Chocolate chips

For the topping:

250 ml Plant-based drink

2 Tablespoons of sugar

1/2 Tablespoon of vanilla extract

1 Tablespoon of fresh coffee

Cocoa nibs

1. First, make the coffee cream to garnish later. Place the plant-based drink in a saucepan with sugar and freshly brewed coffee. Cook for 40 minutes on low heat, stirring to prevent sticking.

2. After 40 minutes, the mix will be thick. Remove from the heat, add the vanilla extract, and set aside to cool.

3. For the muffins, pour the plant-based drink into a bowl with vinegar and wait five or six minutes.

4. In another bowl, place the flour, yeast, baking soda, and salt. Sift and set aside.

5. In the bowl with the liquid ingredients, add the sugar, oil, and vanilla and combine well.

6. Preheat the oven to 180 °C.

7. Mix the dry and wet ingredients by pouring half of the liquids over the dry ones. Blend and repeat. Do not whisk the batter too much, just enough to combine.

8. Last, add the cocoa nibs.

9. Place the muffin cases in the muffin moulds (if you don't want to use cups, just grease the moulds).

10. Spread the batter in the moulds and bake for 25-30 minutes.

11. Remove them from the oven, let them cool.

Chef's Notes

COOKING LOVERS